Olivier Leflaive

PULIGNY-MONTRACHET - FRANCE

CHASSAGNE-MONTRACHET 1ER CRU DENTS DE CHIEN 2008

This name derives from a vineyard located below a sharp rock, which looks like the canine of dog.

VINEYARD

A part of this terroir has been integrated in Montrachet in 1921.
Wine-Growing method : Sustainable
Harvest: 100 % manual
Soil : Argilo-calcareous, calcareous
Production area : 0,64 ha
Altitude : 250-300 m
Average age of vines : 20 years

VINIFICATION

100% Chardonnay

At their arrival in our cellar, the grapes are carefully sorted in order to keep only the healthy grapes at an optimal ripeness
100 % destemmed grapes.
Finning : Yes

17 months (whose 5 months in stainless steel tank) 100 % oak barrels (whose 30 % of new oak)

13,5% vol.

TASTING

Tasting note

Dense nose of honeysuckle and honey. A precise, subtle, long and charming wine.

Food pairings

Ideal with choice fishes, seafood cooked in sauce, poultries and white meats.

Serving temperature : 12-14°C

Olivier Leflaive
Place du Monument 21190 Puligny-Montrachet (France)
+33 3 80 21 37 65 - contact@olivier-leflaive.com - olivier-leflaive.com

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION

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